



# Müller Milk and Ingredients

UK & Ireland

Food waste inventory – 1<sup>st</sup> January 2019 – 31<sup>st</sup> December 2019



**Milk &  
Ingredients**



# Müller Milk and Ingredients

**We are Britain's largest producer of branded and private label fresh milk, cream, butter and ingredients products. We buy a quarter of all milk produced on Britain's farms.**

## Müller UK & Ireland

Müller has operated in the UK since 1987 and the first plant outside of Germany was opened in 1992 at Market Drayton. The company has invested over £650 million in the expansion of its dairy and distribution network since 1994 alone - more than any other fresh milk producer in the UK.

The Müller brand is ranked at No.12 in The Grocer's Top 100 list of Britain's Biggest Brands, and is also the 8th most chosen brand in the UK, picked from shelves more than 217 million times each year.

Müller aims to add taste to life and inspire people to live happier and healthier lifestyles.



## Müller Milk & Ingredients (MMI)

MMI operates 6 dairy sites and network of depots across the UK, producing skimmed, semi-skimmed, whole, flavoured milk and brands including FRijj. All our sites are ISO 14001 certified and we are working hard on reducing the environmental impact of our operations.

**In 2017 we made a commitment to reduce food waste in our own operations by 50% by 2030.**



# What we are doing to tackle food waste

As part of a responsible, innovative and hardworking dairy industry, we are working closely with customers and suppliers to find ways of enhancing the environmental efficiency of our supply chain, including reducing food waste.

## Investments

We are heavily investing to make sure that we are doing the right thing for our customers, consumers, farmers, employees and the environment. We ensure that continued business growth is achieved in a sustainable and responsible manner. For example in 2019 and continuing in to 2020, we have invested in a strategic partnership with a third party, Carbon Architecture, who are auditing, process mapping and assessing all our sites to identify changes that can be made to reduce food losses in our operations.

## Optimization

Our sites worked very hard to optimise their cleaning processes, so that only a small amount of wastage is generated. The sites are further able to reduce this by capturing white water (mixture of water and milk) which can then be sent off site and used as an ingredient for cheese making, rather than being wasted.

## Milk reprocessing

When the milk being processed changes, for example from whole milk to semi-skimmed, the milk in between the two is neither whole milk nor semi skimmed. Historically this would have been identified as waste and passed through to effluent treatment. A review and project by the OpEx and Operations teams identified this as a valuable product and developed a system to capture and reprocess this milk into new products, always meeting our high standards of quality and taste.

## Food redistribution

We work closely with FareShare – a charity that redistributes surplus food to relieve food poverty and reduce food waste in the UK. Each year we increase the amount of milk sent to them which would otherwise become food waste. Donations to FareShare were 138 tonnes, which made up the equivalent of 328,816 meals in 2019.

Total food handled\*  
**2,738,543**  
tonnes

Waste as a % of food handled\*

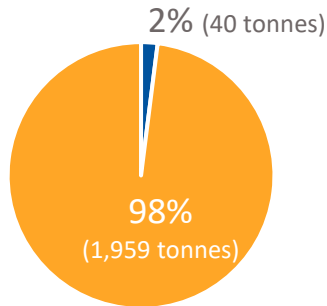
**0.07%**



Overall food waste

**1,999** tonnes

### Waste by destination



■ Anaerobic digestion ■ Waste water

## Food waste data commentary

- Total food handled as a tonnage for calendar year 2019 was measured across all Müller Milk & Ingredients sites in the UK, equating to 2,738,543 tonnes.
- Food waste, measured in line with the WRAP Food Waste Reduction Roadmap Guidance is 1,999 tonnes, equating to 0.07% of total food handled.
- Our food waste is made up of milk that is disposed of via waste water and effluent treatment, generally from cleaning of dairy systems and change over between product lines. Only 2% of food waste is sent to anaerobic digestion, which is waste that is not suitable for the food or animal feed supply chain.
- When producing the 2019 report an error was found in the data collection process for converting kg to tonnes. This error meant the reports for 2017 and 2018 were 10x the actual quantity of food waste produced. Correcting data for 2017 makes the baseline 0.11%, and 2018 performance of 0.08%. The revised 2017 baseline will be used for future comparisons of performance towards the 50% reduction by 2030.
- Using these revised figures, we have reduced food waste from 0.08% (2,099 tonnes) in 2018, to 0.07% (1,999 tonnes) in 2019. This a 5% absolute reduction and a 13% intensity reduction.
- Using the revised figure, from the baseline year we have reduced food waste from 0.106% (2,880 tonnes) in 2017 to 0.07% (1,999 tonnes) in 2019. This is a 31% absolute reduction and a 34% intensity reduction.
- Every year we increase our donations to FareShare. In 2019 we donated 138 tonnes of milk which equals to 328,816 meals for people in need. This is a 10% increase on the previous year's donations.

\* Note: to be consistent with industry best practice and the UK's [Food Waste Reduction Roadmap](#), we've updated our terminology this year from "total food produced" to "total food handled" (which, as last year, includes food sold as intended as well as food waste and surplus). This is also reflected in our calculation of waste as a % of food handled.